

APÉRO FINGERFOOD MENUS



WELCOME

Eat and drink exquisitely.

Celebrate in style and enjoy a get-together with one of our many venues,
which combine the fascination of flying with culinary delights
in a unique way.

Our versatile and varied menu offers international and
offers international and local dishes with noticeable freshness.

Whether business meeting, business aperitif, birthday party or cocktail party,
we have the right arrangement for your event from 10 people.

We will be happy to advise you personally and support you in your planning.

We are happy to hear from you!

Carolyn Brender-Pires & Anja von Känel

+41 (0)43 816 60 22

events.zurichflughafen@autogrill.net



APÉRO-PACKAGES

1 piece per person

25.-
per person

VENEZIA

Mini tartelette with hummus

Fruity cheese skewer

CROSTINI'S

Tomato-Mozzarella · Prosciutto Crudo Crostini ·
beef tartare, onions & caper apples

Crêpe filled with mascarpone & smoked salmon



36.-
per person

DUBAI

Falafel with sesame dip

Tabouleh & lentil salad

Baba Ghanoush · Hummus with pita bread

Orient beef meatballs with mint yogurt

«Shish Taouk» Lebanese chicken skewers with chili tomato dip

Olives, cucumber, tomatos





39.-
per person

ZURICH

Canapé asparagus

Canapé grilled vegetables

Fruity cheese skewer

Mini bread with Gruyère cheese

Mini bread with Prosciutto Crudo

Mini cheese quiche

Mini ham croissants

«Wiedikerli» grilled sausages with house bread & mustard

Mini cream cake slices

Chocolate mousse



APÉRO & FINGERFOOD

from 4.-
per piece

CROSTINIS

Tomato pesto with basil (4.-)

Prosciutto Crudo with olives (6.-)

Beef tartare with cherry tomatoes (6.-)



2.50
per piece

SALTY MINI TARTELETTES

Beet hummus · Avocado mousse

Herb cream cheese

from 5.-
per bowl

TO NIBBLE

Puff pastry sticks with poppy & sesame seeds & cheese (9.-)

Parmesan crackers 100g (9.-)

upperdeck's racy nut mix (8.-)

Chips (5.-)

Focaccia with rosemary, olive oil & sea salt (8.-)



3.50
per piece

CANAPÉS

Smoked salmon

Prosciutto Cotto with tartar sauce | Prosciutto Crudo

3.00
per piece

VEGGIE CANAPÉS

Hummus with olives | grilled vegetables | asparagus

4.50
per piece

MINI SANDWICHES

Tomato, cucumber & herb cream cheese

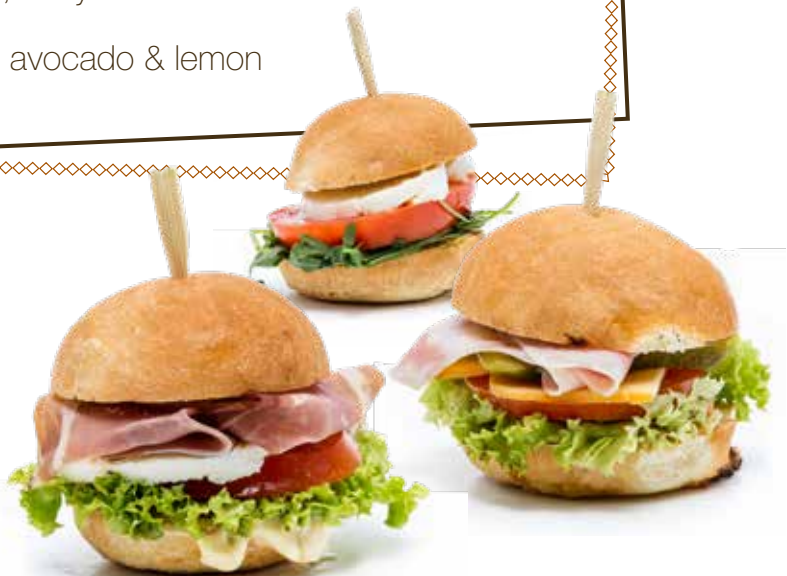
Lollo, salami & cucumber

Prosciutto Crudo & rocket salad

Prosciutto Cotto & cucumber

Prosciutto Cotto, Gruyère cheese & butter

Salmon, avocado & lemon



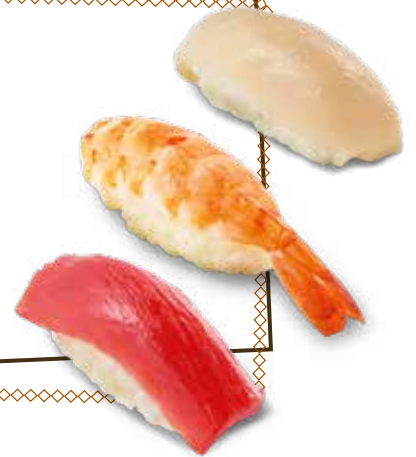
3.90
per piece

NIGIRI

Ebi | shrimps

Inari | tofu pocket filled with rice

Salmon or tuna



4.90
per piece

COLD APÉROS

Hummus with pita bread

Baba Ganoush

Fruity cheese skewer

Mascarpone & smoked salmon crêpe

Colorful grilled vegetable skewer

Grissini with prosciutto crudo

Tabouleh salad

Greek vegetable salad with feta cheese

Tomato & mozzarella skewer





SÄNTIS PLATTER

for 3 to 4 people

3 different meats

Prosciutto Crudo - Prosciutto Cotto - Salami

2 different cheeses

Gruyère · Emmental

Gherkins & silver onions

Bread bites

48.00
per platter



HOT SNACKS

4.00
per piece

SOUP-SHOT

Tomato-coconut chili soup
with gin



5.50
per piece

WARM APÉROS

Parmesan risotto

Crispy shrimps with sweet chilli dip

Oriental beef meatballs with mint yogurt

Shish Taouk - Lebanese chicken skewers with mint dip

Ham croissants

Falafel with sesame dip

Spring roll with vegetables & sweet chilli dip

Samosa with vegetable filling & yogurt-coriander dip

Mini cheese quiche

Mini calzone with tomato

Wiedikerli with bread bite & mustard (6.90)



DESSERT

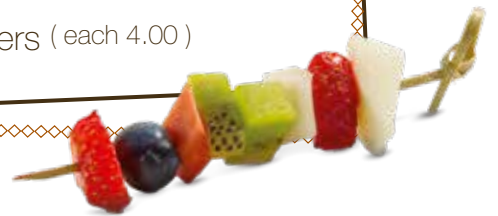
from 4.00
per piece

SWEETS

Panna Cotta · chocolate mousse (each 5.00)

Mini sponge cake covered in marzipan · mini creme cake slices (each 5.00)

Mini-chocolate cakes · colorful fruit skewers (each 4.00)



24.00
for 6 pieces

DESSERT-PLATTER

Mini chocolate cakes

Mini creme cake slices

Mini sponge cake covered in marzipan

48.00
for 12 pieces



MENUS

36.-
per person

NON-STOP FLIGHT

Garden salad with house dressing

Pork tenderloin with rosemary jus,
potato gratin & grilled vegetables

Black forest slice



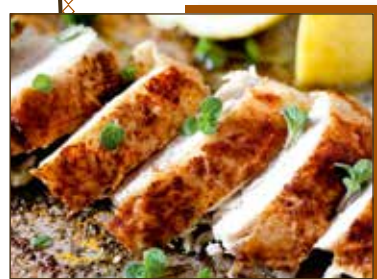
39.-
per person

NIGHT FLIGHT

Creamy tomato soup
garnished with focaccia croutons

Chicken breast with herb foam
served with spaghetti, broccoli & carrots

Crème brûlée



49.-
per person

FLIGHT DECK

Tomato & mozzarella salad

Zurich-style veal ragout
with mini rösti

Toblerone mousse

